

the hand at the same time, until the mass  
 cool. Then mix in the flour around the  
 edge, and mold up in the same manner  
 as soft as ordinary biscuit. Bake in rather  
 a quick oven. Some think them better to  
 pierce each one with a fork before baking,  
 and not to let them touch each other in  
 the pan. They can be eaten while fresh  
 with impunity; they are not good when  
 stale.

#### No. 5. Potato Bread:

For five loaves of bread select twelve  
 ice, white potatoes; for boil them without  
 skinning the skins, if possible; then pour off  
 water, peel and mash very fine. Put  
 to them a pint of cold water and  
 $\frac{1}{2}$  lb flour enough to make the whole a  
 mass of batter. To this add a tea-cupful of  
 wet yeast, or less if brewer's yeast be

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the hand at the same time, until the mass is cool. Then mix in the flour around the edge, and mold up in the same manner as soft as ordinary biscuit. Bake in rather a quick oven. Some think them better to pierce each one with a fork before baking, and not to let them touch each other in the pan. They can be eaten while fresh with impunity; they are not good when stale.

" No. 5. Potato Bread:

For five loaves of bread select twelve nice, white potatoes; so boil them without breaking the skins, if possible; then pour off the water, peel and mash very fine. Put with them a pint of cold water and stir in flour enough to make the whole a thick batter. To this add a teacupful of domestic yeast, or less if brewer's yeast be

used. If kept warm over night - it will be all in a foam in the morning, ready to sift through a colander.

The sifting is facilitated by pouring in a quart of warm water while the colander is kept in motion with the other hand. Then stir and raise in a 'sponge' as in ordinary preparation of bread. It rises both in the sponge & loaf much sooner than common yeast. This is the great improvement for biscuit - as it does not require half the shortening.

" No. 6.      Rice Bread.

Take one teacupfull of rice boiled in water until soft; when cold, mix with it 2 beaten eggs, a little more than a pint of milk, as much less than a pint of meal as you have over the pint-

of milk, and 2 tablespoonfuls of flour.

This will fill two middle sized square tins and requires to be baked nearly an hour.

" No. 7. Tea Biscuit.

Take 1 pint of new milk, 2 teaspooofuls cream tartar, 1 do. of soda, 1 do. of salt; mix moderately stiff, roll out  $1\frac{1}{2}$  inches thick, cut in cakes, and let it stand a short time by the stove to rise. Instead of cream of tartar, sour milk may be used. The dough may be made in small loaves and baked as bread. If shortening must be used, take one third cream; more than this will prevent its rising well.

" No. 8. Muffins.

To 1 quart of milk, add 2 eggs well beaten, a lump of butter half the size of an egg, and flour enough to make a stiff batter.

Stir in half a pint of yeast. Let it stand until perfectly light, then bake on a griddle, in tin rings made for that purpose.

" No. 9- Home-made Bush.

Boil and mash two good sized potatoes; add to them a  $\frac{1}{2}$  cup of yeast, and flour sufficient to make a good sponge, and 1 quart of milk, 1 lb. sugar,  $\frac{1}{2}$  lb. butter. This should be kneaded soft and left to rise over night. When light make into small cakes, and bake in a quick oven.

No. 10 Plain Ginger Bread

To a cup <sup>of water</sup>, add a piece of Butter the size of a walnut - melted - , one cup of sugar & one Teaspoonful of Soda. Spice with cloves or Ginger. Enough flour to make a thick batter & bake slowly:

7

No 77 Cheap Cake

Two cups of flour, one of sugar  
one of sweet milk, five table spoon  
fulls of butter, two eggs, one Teaspoonful of Bicarbonate of Soda,  $\frac{1}{2}$  of  
of soda.

No 72 Caroline Cake

Two cups of flour, two of sugar  
one of sweet milk, whites of five  
eggs, three Table Spoonfulls of butter  
 $\frac{1}{2}$  Teaspoon full Cream Tartar,  $\frac{1}{4}$  of  
soda, do flavor with Bessie

No 71 Soda Cake.

13 1 pound of flour, 1 lb Gould  
Current,  $\frac{1}{2}$  lb of sugar,  $\frac{1}{4}$  lb of Batter  
 $\frac{1}{2}$  pint of Butter, 1 Teaspoon full

Carbonate of Soda, Spice to your  
taste, bake half an hour:

## N<sup>o</sup> 14 Plain Cake

1 Tea cup full of molasses 1 of  
sour cream 1 of water 1 tea spoon  
ful of soda flour enough to  
make it stiff. The soda is to  
be dissolved in a little water  
and added the last thing  
before baking:

## { N<sup>o</sup> 15 } Good Plain Cake!!

To  $\frac{3}{4}$  of a cup of Butter add  $\frac{1}{2}$  cup  
of sugar, 2 eggs, 1 cup of sweet or  
sour milk  $\frac{1}{2}$  tea spoonful  
of soda, Spice to suit the  
Taste, add flour to make



about as thick as the batter for  
Pancakes:

## No 76 Shrewsbury Cake.

To one lb of flour add 10 oz of  
 pulverised sugar 10 of Butter 2  
 eggs  $\frac{1}{2}$  Nutmeg an equal quantity  
 ground Cinnamon or the same  
 mixed with Maciee (b.)

## No 77 Sponge Cake

Two cups of flour  $\frac{1}{2}$  of white sugar  
 a 1 of sweet milk  $\frac{1}{2}$  of butter  
 3 eggs 1 Tea spoon full of Brewer  
Salt 1 of Soda!

No. 18, Sponge Cake.

1 cup Sugar, 1 of flour, 4 eggs  
 1 teaspoonful Saleratus; all beaten  
 together 15 minutes.

No. 19, Fruit-Cake.

1 lb. Sugar, 1 lb. flour, 1 lb. butter,  
 2 lbs. currants,  $1\frac{1}{2}$  lbs. raisins,  $\frac{3}{4}$  lb.  
 citron, 1 of. spices, 10 eggs, Saleratus.

No. 20, Cream Tartar Cake.

3 eggs, 1 cup of sugar, 2 Spoonfuls  
 cream of tartar, 1 of Saleratus, flour  
 sufficient to make it stiff.

No. 21, Delicate Cake.

The whites of 16 eggs; 1 lb. of Sugar,  
 $\frac{3}{4}$  lb. butter, 1 lb. of flour, 2 teaspoon-  
 fuls of cream tartar, 1 of Saleratus.

## No. 22, Delicate Cake.

$2\frac{1}{2}$  cups of flour,  $1\frac{1}{2}$  of sugar,  $\frac{1}{2}$  of butter  
 $\frac{1}{2}$  of sour milk, the whites of 3 eggs,  $\frac{1}{2}$   
 teaspoonful soda, 1 of extract of  
 lemon.

## No. 23, Cup Cake.

4 eggs, 4 cups of flour, 2 of sugar, 1 of  
 butter, 1 of buttermilk, a little nutmeg  
 and 2 teaspoonfuls saleratus.

## No. 24, Cocoanut Cake.

Put together 1 lb. sugar,  $\frac{1}{2}$  lb. butter  
 and the yolks of five eggs. Beat the whites  
 of the eggs to a stiff froth and add to  
 the above and stir in  $\frac{3}{4}$  lb. of flour. Mix  
 with these one cocoanut grated, and  
 bake as you would any ordinary cake.

## No. 25, Lemon Cheese Cake.

To 1 lb. of lump sugar, pulverized, add 6 eggs leaving out 2 of the whites. the juice of 3 lemons the rinds of 2 grated, and  $\frac{1}{4}$  lb. butter. Put all the ingredients into a pan and stir them gently over a slow fire until the mixture becomes thick and looks like honey. Line the smallest size of patty pans with puff paste, put in a teaspoonful of the mixture, and bake. The mixture will keep twelve months in a jar covered with paper, and set in a dry place.

## No. 26, Sponge Cake.

## Lemon Cake.

To 3 cups of flour, add 2 of sugar  $\frac{1}{2}$  a cup of butter, one of sweet milk, 4 eggs, 1 teaspoonful soda, 2 cream of tartar, 1 extract of lemon.

## No. 27. White Lemon Cakes.

Beat well together 6 ozs. of butter,  $1\frac{1}{2}$  lbs. flour; add  $\frac{1}{2}$  pint of well beaten eggs, 1 lb pulverized sugar, 12 drops essence of lemon, and 2 drachms carbonate of ammonia. The ingredients should be mixed into a paste, with as little handling as possible, rolled out about as thick as a silver dollar, cut into cakes, and baked on buttered tins with a gentle heat.

## No. 28. Crullars.

6 tablespoonfuls of white sugar,  $\frac{1}{2}$  of melted butter,  $\frac{1}{2}$  of milk, 1 teaspoonful of saleratus, 1 nutmeg, 4 eggs, flour sufficient to make it stiff.

## No. 29 Doughnuts not "Greasy".

The doughnuts being prepared as usual

just before immersing them in the hot fat, dip them into a well beaten egg. This will give a thin coating of albumen which will effectually keep out the grease.

### No. 30. Ginger Snaps.

1 cup of butter, 1 of molasses, 1 of sugar, 1 teaspoonful of saleratus, 1 tablespoonful of ginger. These should be well mixed with flour enough to make them roll easily. Spread them thin with the roller, cut into cakes, and bake in a quick oven.

### No. 31. Pie Cakes.

Boil a quantity of rice soft, and while warm make it into flattened balls about 1 inch in diameter. when

wanted for use, dip the balls in beaten egg and cook upon a greased griddle. To be eaten warm with butter or sauce.

### No. 32, Sponge Cake.

Beat the whites of 10 eggs to a stiff froth, and mix the yolks with 3 cups of sugar, Stir the whole quickly with 3 cups of flour; add a little salt, flavor with nutmeg or lemon, and bake in square tins for 20 or 30 minutes.

### No. 33, Rough and Ready Cake.

To  $\frac{1}{2}$  a pint of flour, add one cup of milk, 1 of sugar, 1 egg, a lump of butter the size of an egg, 1 teaspoonful of soda, 2 of cream tartar, with nutmeg or spice to suit the taste.

## No. 34, Apple Fritters.

Make a batter, not very stiff, with 1 quart of milk, 3 egg and flour enough to make a batter. Pare and core a dozen large apples, chop them fine and mix them well in the batter.

Dry them in lard as you would doughnuts. For trimmings, powdered white sugar is good, though molasses answers very well.

## No. 35, Lemon Pie.

Take one large lemon; grate the yellow part fine, and squeeze out the juice, and leave out the white and pulp. Take the yolks of two eggs, five table-spoonfuls of sugar, two of melted butter, three of flour, one tea-cup of water; mix them thoroughly



and pour into your pie, Bake in a quick oven. After your pie is baked beat the whites of two eggs to a stiff froth, and add 3 Tablespoonfuls of white sugar, and pour over the pie and put it into the oven until it is a light brown.

No. 36, Lemon Pie.

Grate the peel of a lemon and squeeze the juice into it. Mix with it a cup of water, 1 of sugar,  $1\frac{1}{2}$  teaspoonfuls of corn starch, and a lump of butter the size of an egg. Roll the top crust quite thin, or cut it into strips and lay it over the pie, bake, and then eat it.

## No. 37, Mock Mince Pie.

Mix 1 cup of sugar, 1 of molasses,  
 $1\frac{1}{2}$  of breadcrumbs, with 1 cup of  
 good vinegar,  $\frac{1}{4}$  of water and 3 eggs  
 add 1 cup of raisins (seeded) 1 oz. cloves  
 and 1 oz soda. This quantity will  
 be sufficient for three pies.

## No. 38, Mock Apple Pie.

Break 2 crackers into 1 pint of  
 warm water; add 1 teaspoonful  
 tartaric acid, 1 teaspoonful of sugar,  
 Bake as you would an apple pie.

Another way:—

Take stale pieces of bread and  
 crumble them fine. Add to one  
 cup of these crumbs, a pint of  
 warm water, 1 teaspoonful tartaric  
 acid, and sugar and spice to suit  
 the taste.

## No. 39, Short-Cake Pie.

To 2 teacupfuls of sour milk (water will do where milk is scarce) add 1 teaspoonful saleratus; when this is dissolved put in 1 cup of butter or lard, and flour enough to make a soft dough. Roll it out into thin cakes large enough to fill the pan in which they are to be baked. Dust a frying pan with flour and bake the cakes over the fire, turning as soon as the under side is done. Then split them open while hot and butter well. Have ready a quantity of berries or other fruit. Lay on a large dish a slice of short-cake, then a layer of the fruit, and so on alternately for five or six layers.

## No. 40, Birds nests.

Pare six or eight apples, and remove the core by cutting from the end down into the middle, so as to leave the apple whole except where the core has been removed. Place them near together with the open part upward in a deep dish. Next make a thin batter, using 1 quart of sweet milk, 3 eggs, with sufficient flour, and pour it into the dish around the apples; also filling the <sup>own</sup> cavities in them; bake in a quick oven. Eat them with butter and sugar.

## No. 41, Snowball Custard.

Beat the whites of 3 or 4 eggs to a stiff froth. Then beat the yolks, and add to them 2 tablespoonfuls of

sugar. Heat over a slow fire 1 quart of milk. When it is just scalding hot, drop into it - 6 or 7 Spoonfuls <sup>(at a time)</sup> of the whites. Do not let the milk boil as this will break the balls. In a few moments turn them carefully, and when cooked lay off on a large plate. After the whites are thus cooked, stir the yolks into the milk, and continue stirring for five minutes - do not allow it to boil. Then pour it into a deep dish add a few drops of lemon, vanilla, or other flavoring, and then lay in the balls.

#### No. 42. Bread Pudding

Take stale bread and pour on milk sufficient to soak it soft; add any kind of fruit - either fresh

or dried, previously soaked, until your pudding is pretty well filled with it. Put it in a pudding cloth and boil one hour. To be eaten with sauce.

#### No. 43, Bread Pudding

Take about a pound of dry bread, break into pieces and pour on hot water enough to soak it. Let it cool, and then mix with it 1 quart of milk 3 eggs and a little salt, and fruit if you like. Put it into a bag and boil an hour. To be served up with molasses or other sauce.

#### No. 44, Indian Meal Pudding.

Stir Indian meal into warm

sweet milk, making is rather stiff; add a little salt and three Tablespoonfuls of molasses to each quart of the mixture, and sliced apples or other fruit to suit the taste, a little suet-chopped fine may also be added. Enclose the pudding in a thick cloth or tin pudding can, and boil two hours. Serve up with butter and molasses or sauce.

No. 45. English Plum Pudding.

1 lb of Sultan's raisins, 1 lb of dried currants, 1 lb of suet-chopped fine 1 lb of flour, 1 lb of bread crumbs, a little spice, 1 oz. candied lemon peel, orange and citron, 1 nutmeg grated,  $\frac{1}{4}$  lb sugar: mix all well

together, then add eight-eggs well beaten,  $\frac{1}{2}$  pint of milk. Mix it thoroughly. Put it in a cloth and boil six hours. Serve up with sauce.

#### No. 46. Baked Egg Plant.

Let the plants be very nearly ripe; cut them in halves, and remove part of the middle pulp. Prepare dressing as for stuffing a turkey. fill the plants; put the halves together and bake them.

This vegetable may be cut in slices, and fried in butter or lard.

<sup>7 water.</sup>

If the plant is to be baked, parboil; if fried, ~~bake~~ <sup>boil</sup> in salt

#### No. 46. Egg Tea or Coffee

Beat the yolk of an egg with one table spoonful of sugar, and put it into a cup of cold tea or



coffee. Add  $\frac{1}{2}$  a cup of cold or warm water. Put in cream to suit the taste. Then whip the white of an egg to a froth, and stir it in; this is nice for an invalid.

#### No. 47, Apple Preserves.

Pare and core the apples cutting them in halves ~~and~~ or quarters as you like.

For every lb. of apples, take  $\frac{3}{4}$  lb. of sugar and make a syrup. When it is boiling hot put in the apples and let them stand one night. Then boil them over a slow fire until they are cooked tender.

#### No. 48, To Pickle Plumbs.

1 peck of plumbs, 1 pint of vinegar  
4 lbs of sugar. Cinnamon to suit the taste.

No. 49, To Pickle Walnuts & Butternuts

Take the nuts when a needle will easily pierce them - put them in strong brine, let them remain 14 days, then put them in new brine for 14 days more, keep close covered from air, drain them well; put into the strongest-cider vinegar for a month changing them once. Then add to one half the liquor as much vinegar as will cover them. Set it over the fire, when it is just ready to boil, add for every hundred nuts, whole pepper and cloves 1 oz each, mace and nutmeg  $\frac{1}{2}$  oz. each, ginger root  $\frac{1}{2}$  oz. bruise the ginger nutmeg and pepper. After boiling keep it close covered till cold, then pour it over the nuts, and cover closely.

## No. 50. Tomato Wine.

To a bushel of ripe tomatoes cut add 4 gallons of water. Let the mixture stand in an open tub 3 days stirring two or three times each day, then strain through a sieve. To each gallon of the clear liquid, add three pounds of sugar, stir until the sugar is thoroughly dissolved, after which it is not to be disturbed for three days, except to take off the scum as it rises. Then strain it through flannel or muslin bags, and put it in a cask filled to the top of the bung hole. There must be a surplus of the liquor to replace what fermentation throws off, as the cask is to be kept full. As soon as the fermentation becomes feeble (which is usually at the end of a week from the

time the cask is filled) dissolve half an oz. best Stinglass in a portion of the liquor, put it in the cask, and bung tightly. Half an oz. Stinglass is sufficient for ten gallons. Place the cask in the cellar, with the spigot in, so that the wine can be drawn off for bottling, without disturbing the sediment. The proper time for bottling is the following May. The wine is good when a year old, but continues to improve for several years. Two and a half bushels of tomatoes will make ten gallons of wine.

#### No. 51. Tomato Soup.

Take about two dozens ripe red tomatoes, a large tea-spoonful of cream, with a good beef bone, season with

pepper and salt, and boil in sufficient-water for two hours.

No. 52. To Make Cream of Milk - to Ice.

Two quarts good milk, four fresh eggs,  
 $\frac{3}{4}$  lb. white-sugar, 6 tea-spoonsful of  
 Burmuda Arrow Root. Rub the arrow root  
 smooth in a little boiled milk; beat  
 the eggs and sugar together; bring the  
 milk to the boiling point; then stir  
 in the arrow root; remove it - then  
 from the fire, and immediately add  
 the eggs and sugar, stirring briskly,  
 to keep the eggs from cooking, then  
 set-aside to cool. Flavor with extracts  
 to suit - the taste.

No. 53. How to use the Apple-Pie Melon.

When ripe, which can be known by  
 the melon turning yellow, or the seed

black, remove the seed, pare and slice the flesh in small pieces, and stew in water just enough to have it like stewed apples; when ~~done~~ add sugar, spices and a little acid. Tartaric acid or lemon juice, or good vinegar may be used. A tablespoonful of lemon juice to four lbs of the melon is a good proportion. The quantity of sugar must be in proportion to the acid.

No. 54, To Cook Summer Squash.

Place the squashes whole in boiling water, and cook until soft. Spread a cloth over a colander and carefully lay them ~~in~~ it: cut a small piece from each end, split them open, and remove the seeds with a spoon. Mash them fine, press quite dry, and

season with butter, pepper and salt. Another very good way for cooking squashes is to steam them.

### No. 55; Tomato Honey.

Cut sound, ripe tomatoes in slices, and press the juice through a cloth. To each pint of the liquid add one pint of sugar and boil the whole until of the consistence of honey, removing the scum as it rises. It may be flavored with lemon or other extracts to suit the taste. A very fine preparation of this kind may be made from the European Winter Cherry or Ground Tomato, which makes an excellent sauce for puddings.

## No. 56, Codfish Cutlets.

Soak pieces of salt codfish in water until it is quite soft, and sufficiently freshened to be palatable. Remove the skin and large bones and dry it with a napkin. Make a batter of eggs and flour, coat the fish with it and fry brown in butter.

## No. 57, To make plain Piecrust.

Take light bread dough sufficient to cover your pie plates and mix in a small piece of butter or lard to each pie. Roll the crust out thin and if you wish, spread on a little more butter and sprinkle with a little flour; then fold over and roll out again. Mashed potatoes mixed in the dough, is an improvement.



No. 58, Fritadella.

Take  $\frac{1}{2}$  lb of bread and soak in water add to this  $\frac{1}{2}$  lb of beef, mutton, lamb, poultry or fresh fish, also potatoes or most kinds of vegetables. Fry a small onion for three minutes with about an oz of butter in a stew-pan; then add the bread which should first be squeezed in a cloth, after which the meat and vegetables are put in. Stir all well together, mix in 2 eggs, gravy, 1 Spoonful of salt  $\frac{1}{2}$  Spoonful of black pepper, a little lemon peel grated, and 1 Spoonful of sugar. After these are well mixed pour into a dish; when cold, work into small cakes, roll them well in stale bread crumbs and fry them.

## No. 59, To Preserve Mince Meat.

After being prepared pack it in solid <sup>in</sup> jars, covering the top with melted lard. When a portion is required for use, remove the lard cover, take out the desired quantity of meat; then remelt the lard, and pour over the remainder.

## No. 60, For Curing and Keeping Hams.

For 100 lbs. of hams, make a brine of 8 lbs. rock salt; 3 ozs of salt petre 3 pints of molasses, and 4 gallons of water. Let the hams lie in this pickle three weeks, then take out and re-pack them, to expose every part to the brine. Let them lie three weeks more, then take out and dry them thoroughly and smoke to your

liking. Next-cut them in slices  $\frac{1}{2}$  an inch thick, removing the skin and bone. Pack the pieces as lightly as possible in stone jars, and pour over melted lard enough to cover the whole. If care be taken, taking out-pieces for use, to cover the rest with lard, they will keep admirably, and the last-pieces at the bottom of the jars, will be as fresh as when just-smoked.

#### No. 61. Railroad Cake.

1 cup of sugar, 3 eggs, 1 teaspoonful cream of tartar,  $\frac{1}{2}$  teaspoonful of soda  
1 cup of flour, 2 tablespoons butter-  
milk - bake quick.

No. 62. Penny Bird Cake.

1 cup of sugar, 2 eggs,  $\frac{1}{2}$  cup of buttermilk, 1 teaspoonful soda,  $\frac{1}{2}$  cup of butter, flour enough to make it stiff.

No. 63. Cream of Soda.

$\frac{1}{2}$  lbs. of white sugar, 3 quarts of water; dissolve the sugar in the water then add the whites of three eggs beaten to a froth, add one tablespoonful of flour stirred into the eggs; place the whole over the fire and ~~there~~ stir it constantly until it begins to simmer; then add  $\frac{1}{4}$  of a lb. of tartaric acid dissolved in water. Add a little essence of soda after the mixture has boiled 3 minutes; after it is strained and cooled, flavor to suit the taste.

## No. 64. Molasses Pie.

Take 9 table spoonfuls of molasses, 6 of vinegar, 1 $\frac{1}{2}$  of flour; Mix in the pulp of a lemon and the peel grated pour the mixture in your pie, cover with thin pastry and bake in a quick oven.

## No. 65 To Preserve Pineapple.

Cut off the rind, and divide the pine into tolerably thick slices; boil the rind in half a pint of water with a pound of loaf sugar in powder, and the juice of a lemon for twenty minutes. Strain this liquor, and boil the slices in it for fifteen minutes; the next day pour off the Syrup; boil it, taking care to remove the scum as it rises and pour the liquor quite hot

over the fruit. Tie down the jar with bladder, having first placed brandied paper over the preserves.

No. 66. Rice Cakes.

Beat the yolks of 15 eggs half an hour. Mix with them 10 oz. of fine sifted sugar, put in  $\frac{1}{2}$  lb of ground rice, a little orange water or brandy, and the rinds of 2 lemons grated; then add the whites of seven eggs well beaten, and stir the whole for 15 minutes. Put them into a hoop and bake in a quick oven for half an hour.

No. 67. To Preserve Eggs.

Put into a tub 1 bushel of quick lime, 2 $\frac{1}{2}$  lbs. of salt, and 1 lb of cream

of tartar. Mix the same together with as much water as will reduce the composition to that consistence as to cause an egg to swim with its top just above the liquid. Then put and keep the eggs therein which will preserve them sound for two years.

No. 68. To preserve green corn.

Spread a layer of salt 2 in. deep on the bottom of a barrel or cask. Strip the ears of the husks and set them upon the salt butt end down, until the bottom is covered; then fill up the space between the ears with salt until another inch or two in depth is prepared for another setting. Repeat the process until the barrel is filled; then head it up, and set it in a dry place.

## No. 69, To Cook Potatoes.

Put them into a saucepan with scarcely enough <sup>(boiling)</sup> water to cover them. Directly the skins begin to break; lift them from the fire, and pour off all of the water. Then place a coarse towel over them, and return them to the fire again until they are thoroughly done and dry. A little <sup>salt</sup> should be added to the water while boiling.

## No. 70, Strawberry Ice-Cream.

Take 1 pint of strawberries and mash through a sieve and strain; mix the juice with 1 pint of cream, half a pound of pulverized sugar, <sup>and</sup> the juice of a lemon. A little new milk added makes the whole freeze more quickly.



No. 11. Citronized Grapes.

Prepare a clarified Syrup by dissolving 8 lbs. of sugar with 1 qt. of water, and add the white of an egg; then boil in this Syrup 8 lbs. of green Catawba or Isabella grapes until they begin to shrink, when they should be opened on dishes to cool.

Keep the Syrup boiling, and when approaching the usual consistency of good Syrup, replace the grapes; boil about ten minutes, when they will become fit for the jar and for use. If to be kept for years, add a quarter of a pound more of sugar.

## No. 12. To make Prime Vinegar.

1 qt. molasses, 3 gallons rainwater  
1 qt. yeast-mix, and let it ferment, and stand 4 weeks and <sup>you</sup> will have the best of vinegar.

## No. 73 Tea Cakes.

1 cup butter, 2 sugar, beat together; 1 cup sour milk or water, a teaspoonful of soda, nutmeg, flour enough to roll out. Mix as soft as possible.

## No. 74 Summer Drink.

Pour a quart of boiling water over  $\frac{1}{2}$  of loaf sugar, and  $\frac{1}{4}$  of cream of tartar, with the outer rind of a lemon either fresh or dried. When cold strain for use.

## No. 75 Ginger Beer.

White sugar, five pounds; lemon juice, one quarter of a pint; honey one quarter of a pound; ginger bruised, five ounces; water four gallons and a half. Boil the ginger in three quarters of the water half an hour; then add the sugar, lemon juice, and honey, with the remainder of the water, and

Strain through a cloth; when cold, add the quarter of the white of an egg, and a teaspoonful of lemon essence; let the whole stand four days, and then bottle. This will keep many months.

### No. 16 Ginger Beer.

White sugar 8 lbs; bruised ginger 3 qt.; cream of tartar one ounce; four lemons shredded; boiling water 4 gallons; allow the whole to soak for two hours, then strain; add 8 qt. of yeast; and, after a few hours, put into tightly-corked bottles.

### No. 17. To make Cream Cheese.

Take 1 qt. of cream, or, if not desired rich, add to it 1 pt. of new milk; warm it in hot-water until it is about the temperature of new milk; add 1 tablespoonful of rennet; let it stand till thick; then break it slightly

with a spoon, and place it in a frame in which you have spread a fine canvass-cloth, press it ~~lightly~~ with a weight; let it stand a few hours, then put finer cloth in the frame; a little powdered salt may be put over the cloth. It will be ready for use in a day or two.

#### No. 78 Apple Cakes.

Grate some stale bread, and slice about double the quantity of apples; butter a mould and line it with sugar paste, and strew in some crumbs mixed with a little sugar; then lay in apples with a few bits of butter over them and so continue till the dish is full; cover it with crumbs or prepared rice; season it with cinnamon and sugar. Bake well.

#### No. 79 Nice Plum Cake.

1 lb. flour;  $\frac{1}{2}$  lb butter;  $\frac{1}{4}$  lb sugar;  $\frac{1}{4}$  lb.

currants; 3 egg;  $\frac{1}{2}$  pt. milk, + teaspoonful carbonate of soda.

### No. 80 Tapioca Pudding

Soak in warm water 1 tea-cupful of tapioca; beat 4 egg with 3 tablespoonful of sugar; melt in half a pint of milk 1 tablespoonful of butter. Stir all together flavor to your taste, and bake in a quick oven.

### No. 81 Cauliflower.

Choose such as are firm, yet of their full size; cut away all the leaves and pare the stalk; pull away the flowers by bunches steep in brine two days, then drain them; wipe them dry and put them into hot pickle; or merely infuse for three days 3 oz. of curry powder.

### No. 82 Almond Custard.

Take 4 oz. blanched almonds, 4 yolks of eggs; 1 pt. cream, 2 tablespoonful sugar;

2 Teaspoonfuls rosewater; Beat the almonds fine with the rose-water; beat the yolks and sugar together, then add to the other ingredients, and stir them well together until it becomes thick; then pour it into cups.

No 83      Coconut Pie.

Cut off the brown part of the cocoanut, grate the white part, and mix it with milk, and let it on the fire and let it boil slowly 8 or 10 minutes To a pound of the grated nut allow a quart of milk, 8 eggs, 4 table spoonfuls of white sugar, a glass of wine, a small cracker pounded fine, 2 Spoonfuls of melted butter, & a nutmeg. The eggs and sugar should be beaten together to a froth and then the wine stirred in, Put them into the milk & nut which should be first allowed to get quite cool, add the cracker and nutmeg, turn the whole into deep. pie plates, with a lining & rim

of puff paste. Bake them as soon as turned into plates.

No. 84 Yeast.

Boil 2 qts. hops in 4 qts water  $\frac{1}{2}$  an hour. Strain it, and let the liquor cool down to new milk warmth; then put in a small handful of salt &  $\frac{1}{2}$  lb. sugar; beat up 1 lb. best flour with the liquor. Two days after add 3 lbs. potatoes boiled and washed; let it stand one day; then strain, put into bottles and it is fit for use. It must be stirred frequently while it is making & kept near the fire. Before using shake the bottle up well. It will keep in a cool place two months and is best at the latter part of the time.

No. 85 Oyster Pie.

Take a large dish, butter it, and spread a rich paste over the sides and round the edge, but not at the bottom. Drain off fast

of the liquor from the oysters. Put them into a pan, and season them with pepper, salt & spice. Stir them with the seasoning. Have ready the yolks of eggs, chopped fine, and grated bread. Pour the oysters into the passed dish. Strew over them the eggs and bread; cover the whole with thick paste, & bake in a quick oven.

#### No. 86. Apricot Preserves.

Wipe the down from the apricots, and stew them as gently as possible in a syrup made of four oz. sugar to  $\frac{1}{2}$  pint of water.

#### No. 87. Apricot Jelly.

Parse the fruit thin and stone it; weigh an equal quantity of powdered sugar & strew over it. Stand one day, then boil very gently till they are clear, move them into a bowl, and pour liquor over. The next day pour the liquor into a quart of cod-



ling liquor; let it boil quickly till it will jelly; put the fruit into it, & boil; skim well, and put into small pots.

No 88 Pickling eggs

Boil them hard, & then divest of the shells; when cold put them in jars, and pour over them vinegar in which has been boiled the usual spices for pickling. Tie the jars down tight with bladder, and keep them till they begin to change color.

No 89 Preserved Fruit

Wipe, & put the fruit; and have ready a quarter of the weight in fine Sugar. Put the fruit into a cloth ice-bag throw the Sugar over it, and cover with brandy. Between the top and bottom of the foot put a piece of clean lute whited with fine. Set the pot in a Sauterpan of water till the

Brandy be as hot as you can put your  
fingers into. Put the fruit into a jar &  
flour on the brandy. Cover as preserves.

### No 90 Peach pie.

Take 1 lb of fruit The fruit is  
a deep yellow lined with paste. Sprinkle  
a layer of sugar on each layer of peaches put  
in about one Spoonful of water and sprinkle  
a little flour over the top - cover it with a  
thick crust and bake from fifty to sixty  
minutes.

### No 91 Lemon & orange cakes.

Break carefully the shell of the nut. Do not  
let the seed & contains may not escape.  
Take out the kernel & wash in cold water  
wash thoroughly off the dark skin and grate  
the nut on a grater, then grind it;  
put it with its weight of sugar & butter  
and its own weight of flour & bake it in a

couple of Spoonfuls of water & mix together.  
 and stir it gently on a fire until it becomes  
 a little cooled add to it some heat well  
 with it some eggs and the grated rind  
 of half a Lemon. Line some puffy pans  
 with paste, put in the mixture and  
 bake them for 13 to 15 minutes.

## No. 92 Plum or Apricot jam.

After taking away the stones and cutting out  
 the blemishes, put them on a Stew fire  
 with 3 pint of water; when scalded, rub  
 them through a Sieve; to every lb. of pulp  
 add 1 lb of sifted loaf Sugar; put it on  
 over a brisk fire 1 hour & 1/2 and stir  
 in 1 lb of peaches & 1/2 an oz. of almond dr. Boil  
 it 1 hour; stirring it all the time; re-  
 move it from the fire, fill it into jars  
 and cork them. Green pagers may be  
 used in the same manner.

No. 93 To Preserve Rhubarb.

Take 1 lb. and cut it into pieces of 2 in. in length, and  $\frac{3}{4}$  lb. of sugar, the rind & juice of 1 lemon - the rind to be cut into slices. Put the pieces together and hammer gently till the rhubarb is quite soft, take it out carefully & put into jars. Then boil the sugar a sufficient time to make it keep well & pour over the fruit. Cover the jars tightly.

No. 94 Plain Diet Pudding.

Take of flour 12 lbs., bicarbonate of soda 3 drs. muratic acid 3 drs.; bay salt 4 oz. powdered ginger 2 oz., water or milk 1 qt. Mix and cook as usual 2 hours.

No. 95 Arumont & Blancmange.

1 lb. each of the root to a pt. of milk; boil the milk with 12 sweet, and six bitter almonds blanched and beaten. Sweeten

with loaf sugar and strain it -  
 then pour it with a little of the milk  
 as smooth as possible; from the boiling  
 milk pour it - & let it boil a few  
 minutes, still stirring it - dip the shape  
 in cold water before you put it in, and  
 turn out when cold.

#### No. 96 Biscuits & Baking.

Take the shell and pound the  
 whole as possible, grate & after leav-  
 ing off the brown skin's mix with  
 3 oz. of powdered sugar & about  
 half the juice of a Lemon mix with  
 the milk, & put into a tin lined  
 with paper, & bake it in a oven.

#### No. 97 Custard Baking.

Take 5 eggs beat & and mixed  
 with 1 pt. of milk sweetened with  
 sugar & 'Lived' the time.

allspice & nutmeg. It is well to boil the milk and let it get cold before using it. Bake 15 or 20 minutes.

### No. 98 Fig Pudding.

$\frac{3}{4}$  lb. grated bread,  $\frac{1}{2}$  lb. figs, six oz. Suet 6 oz. moist Sugar, 1 tea-spoonful milk, & a little nutmeg. The figs and Suet must be chopped fine. Mix the bread & Suet first, then then the figs, Sugar, nutmeg, one beaten egg and lastly the milk. Bake in a mould four hours. To be eaten with Sweet Sauce.

### No. 99 Bologna Sandwages.

Take equal quantities of fat & lean bacon, bay, veal, pork, and beef Suet, chop them fine season with pepper, salt &c. prepare them to suit your taste.

## No. 100 Rice Bread.

Take 1½ lbs rice, boil it gently over a slow fire in 3 qts. of water 5 hours, afterward beating it into a smooth paste. Mix this while warm with 2 gallons or 4 lbs. flour adding at the same time the usual quantity of yeast. Allow the dough to rise in the fire place until it divide it into loaves & bake.

## No. 101 Mutton Soup.

To six lbs. mutton cut in pieces add 3½ lb mixed vegetables, 3 tea spoonfuls salt 1 tea spoonful sugar, & ½ tea spoonful pepper. 6 oz. barley or rice, 8 qts. water: let it simmer gently for 3½ hours. remove the fat, and serve.

## No. 102 Pea Soup.

Put in 6 lbs. peas well soaked & cut from 6 qts. water over, 1 lb split peas, 1 tea spoonful sugar, ½ tea spoonful pepper, 4 oz. vegetables, let it boil gently for 2 hours.

## No. 103 Plum Pudding.

Take 1 lb. flour, 1 lb. Honey, 3/4 lb. fat, 1/2 lb. raisins, well chopped, 2 table spoons of water & 1/2 pt. water; mix all together, put in a cloth tied lightly, boil 4 hours and then serve.

## No 104 Vegetable Soup.

Peel and cut very fine 3 onions, 3 turnips, 1 carrot & 1 potato; put them into a large pan with 1/2 lb. butter, 1/2 lb. lean ham & a bunch of parsley, pass them 10 minutes over a quick fire, then add 1 floury flour mix well, cover with 1 1/2 qt. broth & 1/2 pt. boiling water. Boil up, keeping it stirred & season with a little salt & sugar, rub through a sieve, boil again. Skim and serve with fried bread or rice.

## No. 105 To preserve Ginger.

Scald the young roots till they be come tender, then put them in cold water



frequently changing the water after this  
put them into a thin Syrup, from which  
in a few days remove them to jars and  
pour a rich Syrup over them.

### No. 106 Lemon Pudding

Take 6 oz. butter, and pour it over 6 oz.  
powdered Sugar stirring it till cold.  
then grate the rind of a Lemon add it with  
8 eggs well beaten & the juice of 2 Lemons  
Stir the whole together and bake with a  
plate round the dish.

### No. 107 Baked Beans.

Take 12 peas, cut them in halves leaving  
on them the stem  $\frac{1}{2}$  in. long: take out the  
cores and place them in a bright Sauce pan  
with a cover to fit close, put to them the rind  
of a Lemon cut thin, with half its juice, a small  
stick of cinnamon & 20 grs. allspice; cover  
them with water allowing 1 lb. Sugar to  $1\frac{1}{2}$  lbs.  
weight; cover them close and bake 6 hours in

Slow oven: They will be quite tender and of  
bright color.

No 108 Plain Mince Pies.

Take 2 lbs. of lean beef boiled, 1 lb. sweet  
stuffed fine. 3 lbs. apples. 2 lbs. raisins or currants  
1 lb. sugar: little salt, pepper, cinnamon,  
cloves & nutmeg; moisten with new cider  
& bake. Make a good paste, & bake  
one hour.

No 109 Soaked Cucumbers.

Take large and fresh cucumbers & let  
them stand in water & salt the seeds; lay them in  
strong vinegar for three days; set them in a fire  
with cold water and a small lump of alum  
and boil them till tender, drain them and  
put in them a thin layer of sugar; let them lie two days  
boil the sugar again put it over the cucumbers  
spread it twice more, then have ready some  
fresh sugar (to a bowl, put in the cu-  
cumber and simmer 15 minutes. Let it lie

till next day: boil the Syrup a second  
 time again, and set them in glasses for use.

### No. 110 Domestic Yeast.

Boil 1 lb. of good flour & 1 lb. brown Sugar  
 in a little Salt in 2 gallons of water  
 for one hour. When milk warm, bottle it  
 and cork it close. It will be fit for use  
 in twenty-four hours. One quart of this  
 will make 18 lbs. of bread.

### No. 111 Bread Pudding.

Take 1 lb. of bread, and cut in thin  
 slices. Put in a pudding-dish 2 layers  
 of any sort of preserves. Then a slice of  
 bread, and repeat until the mould is full.  
 Pour over all a pint of warm milk, in  
 which 4 beaten eggs have been mixed.  
 Put the mould with a piece of butter on top, let it boil  
 20 minutes, and serve with pudding-sauce.

No. 112, To Improve Bad Butter.

Dissolve it thoroughly in hot water, let it cool then skim it off & churn it again adding a little salt & sugar.

No. 113 To Improve Butter.

Place 2 lb butter in a saucepan, with 2 onions sliced & 1/2 pint of milk. Boil till the butter is brown. Then add 1 1/2 lb of fine flour & 1/2 pint of milk. Boil for 1 hour in the milk & butter. Then put in the butter & flour to form a thin square; pour on from 1/2 to 1 pint of milk and let it simmer 30 minutes; then take it off, and place it in a dish, with a little lemon juice. While cooking stir constantly. To eat to table with a little salt. It is good with potatoes or boiled rice & round it.

It is really impossible to eat with the milk & butter as it is not so good as small and soft butter. It is good with a little salt & this softens the butter.

No. 114

# Indian Bannocks.

One pint of meal, one qt. milk: boil the milk, & scald the meal thoroughly. Beat up three eggs. Thin your dough to a batter with cold milk; add a piece of butter the size of an egg; put in your eggs with a little salt: pour in shallow pans, & bake brown. This is a set done in 1/2 hr.

## No. 113 Soft gingerbread.

Beat to a cream  $\frac{1}{2}$  lb. fresh butter cut up in a deep pan with  $\frac{1}{2}$  lb. brown sugar and at the beginning set near the fire to soften a little, but not melt. Add two large table-spoonfuls vinegar, ginger, 1 teaspoonful cinnamon, & 1 of cloves. Then stir into it alternately 1 pt. molasses, & 3 pts. sifted flour, & 6 well beaten eggs. Lastly, dissolve a teaspoonful of saleratus in a pint of sour milk, and stir it while foaming into the mixture.

Put it - immediately into shallow square tin pans, well buttered, and place it in an oven not too hot, or it will burn the outside and leave the inside raw & heavy. This cake requires long beating and much baking.

No. 116 Fine Cookies.

Sift into a pan 5 large cups of flour, & rub into it - 1 cup of butter; add to it two cups of powdered white sugar, & a handful or two of caraway seed; wet it with an egg well beaten, & a little rosewater. Add, at the last, 1 teaspoonful of Saleratus dissolved in vinegar. Knead the whole well; roll out into a sheet; cut into cakes, put them in a pan and bake 15 minutes.

No. 117 Tomato Catchup.

Take a large quantity of tomatoes, & scald & peel them. Press them through a fine

<sup>boil the</sup>  
 sieve, & <sup>boil the</sup> pulp in<sup>a</sup> porcelain or bellmetal  
 kettle as tin or iron will blacken it. Cover  
 the kettle closely, & boil slowly 4 hours. Then  
 to every 2 qts. of the pulp allow 1 teaspoonful  
 salt. Boil it an hour after the salt is put  
 in, stirring frequently. Have ready in equal  
 proportions, a mixture of powdered ginger,  
 nutmeg, mace & cloves; & to every 2 qts.  
 of the liquid, allow a teaspoonful of this  
 mixture adding a teaspoonful of cayenne.  
 Stir it, and boil it  $\frac{1}{2}$  hour longer.  
 Strain it carefully into a large pitcher,  
 avoiding the sediment of the spices, &  
 while hot, pour it through a flannel  
 into bottles. Cork them tightly & seal the  
 corks. Keep in a dry, cool place.

### No. 118 Bean Soup.

Put 2 qts. of beans to soak the night be-  
 fore you make the soup; take 5 lbs. of

lean beef; cut them, & put them into your soup-pot & a lb. of lard. Season the meat with pepper & salt, & pour on it 6 qts. of water. As soon as it boils take off the scum & put in the beans, & a head of cut celery. Boil it slowly till the meat is done to shreds, & the beans are dissolved. Then strain it into through a colander into the tureen.

#### No. 119 Oyster Soup.

Season 2 qts. of oysters with a little cayenne. Then take them out of the liquor. Grate and roll fine a dozen of crackers, & put them into the liquor with a large lump of butter. When the ~~the~~ crackers have quite dissolved, add 1 qt. of milk with a grated nutmeg. Season it to your taste with pepper. Mix the whole together & set it in a closely covered vessel over a slow fire. When



it comes to a boil put in the oysters; & when it comes to a boil again they will be sufficiently done. Before sending it to the table, put into the tureen some toasted bread cut into small squares omitting the crust.

### No. 120 Plain Oyster Soup.

Take 2 qts. of large oysters. Strain their liquor into a soup-pan; season it with 1 teaspoonful of whole pepper, 1 of grated nutmeg, 1 of cloves. If the oysters are fresh add a large tea-spoonful of salt. If they are salt none is requisite. Set the pan on hot coals, & boil slowly (skimming when necessary) till you find it is sufficiently flavoured with the spice; then take it from the fire & strain it. Then return it to the soup-pan, & put the chopped oysters into it.

Add  $\frac{1}{4}$  lb. of butter divided into little bits and rolled in flour. Cover the pan, & let it boil hard about 5 minutes.

### No. 121 Clam Soup.

Having put your clams into a pot of boiling water to make them open easily, take them from the shells, carefully saving the liquor. To the liquor of 50 opened clams allow 3 qts. of water. Mix the water with the liquor & put it into a large pot with a piece of veal. When it has simmered slowly 4 hours, put in a large bunch of sweet herbs, a beaten nutmeg, a teaspoonful of mace & a tablespoonful of whole pepper, but no salt. Stew it slowly an hour longer & then strain it. When you have returned the liquor to the pot add  $\frac{1}{4}$  lb. butter divided into bits & rolled in flour. Then put in the clams (having

cut them in pieces and let them boil 15 minutes. Send it to table with toasted bread. It will be a great improvement first to pound the clams in a mortar. Oyster Soup may be made in this manner.

### No. 122 Maccaroni Soup.

Cut up & boil the maccaroni in a very little water, allowing  $\frac{1}{2}$  lb to a quart of soup. Put a small piece of butter with it. It must boil till tender but not till it breaks. Throw it into the soup (which is made of clear gravy soup) shortly before it goes to the table, & give it one boil up. While it is boiling take care that it does not get into lumps.

### No. 123 Vermicelli Soup.

Cut a knuckle of veal, or a neck of mutton into small pieces, & put them, with

the bones broken up, into a large stew-pan. Add the meat sliced from a Shank of ham,  $\frac{1}{2}$  lb. butter, 2 large onions sliced, a bunch of sweet herbs, & a head of celery cut small. Cover the pan closely, & set it without any water over a slow fire for an hour or more to extract the essence from the meat. Then skim it well, and pour in 4 gls. of boiling water, & let it boil gently till all the meat is reduced to rags. Strain it, set it again on the fire, & add  $\frac{1}{2}$  lb. vermicelli, which has first been scalded in water. Season it to your taste with salt & cayenne pepper, & let it boil five minutes. Lay a large slice of bread in the bottom of your tureen, & pour the soup upon it. For the veal or mutton you may substitute a pair of fowls, always adding the ham or a few slices of bacon, without which it will be insipid.

## No. 124 To Fry Tripe.

Boil the tripe the day before, till it is tender, which will require 4 or 5 hours. Then cover it and set it away. Next-day cut it into long slips, & dip each piece into beaten yolk of egg, afterwards roll them in grated bread crumbs. Have ready in a frying pan, over the fire, some good beef-dripping: When it is boiling hot put in the tripe & fry 10 minutes, till of a light brown. It may <sup>be</sup> served with onion sauce.

## No. 125 To Boil a Smoked Tongue.

A smoked tongue should soak in water at least all night. When you boil it put it into a pot full of cold water. Set it over a slow fire that it may heat gradually for an hour before it comes to a boil. Keep it simmering from  $3\frac{1}{2}$  to 4 hours. Probe it with a fork, & do not take it up till it is tender throughout. Send it to table with

mashed potato laid round it, & garnish with parsley. If you wish to serve it-up very handsomely, rub it- with yolk of egg after you take it- from the pot, and strew over it- grated bread crumbs; taste it- with butter, & set it- before the fire till it- becomes of a light brown. Cover the root with thick strips of parsley; and, instead of mashed potato, lay slices of currant jelly around it.

No. 126 To Boil a Salted or Pickled Tongue  
Boil it- three hours or more. When you take it- out peel it- & trim it, & send it- to table surrounded with mashed potato, and garnished with sliced carrot. Or it- may be cut in slices and eaten cold at tea.

No. 127 Fine Sausages.

Take some fresh pork (the leg is best) and clear it- from the skin, sinews, and gristle

Allow 3 lbs. fat to 3 of lean. Mince it all very  
 fine & season with 2 oz. salt, 4 oz. pepper, 30  
 cloves, & a dozen blades of powdered mace. 3  
 grated nutmegs. 6 spoonfuls powdered sage  
 & 2 teaspoonfuls powdered rosemary. Mix  
 all well together. Put it into a stone jar  
 and press it down very hard. Cover it  
 closely & keep in a dry cool place. When  
 you use it, mix with it some beaten yolk  
 of egg, & make into balls or cakes. Dredge  
 them with flour, and fry in butter.

### No. 138 Chicken Curry.

Take a pair of fowls, cut them in pieces, &  
 lay them in salt & water till the seasoning  
 is ready. Take two tablespoonfuls of powder-  
 ed ginger, one of fresh turmeric, a teaspoonful  
 of ground black pepper, some mace & cloves  
 some cardamon seeds, a little cayenne  
 pepper, & a small portion of salt. Put all

into a mortar, & add to them 8 onions chopped or cut fine. Mix and beat all together till the onions, spices &c. form a paste. Put the fowls into a pan with sufficient butter rolled in flour, & fry till they are quite brown, but not till quite done. The meanwhile set over a saucepan three parts full of water, or sufficient to cover the chickens when they are ready. As soon as the water boils throw in the curry paste. When it is thoroughly mixed with the water, put in the pieces of chicken to simmer. When it is quite done put it into a dish to eat with boiled rice.

### No. 129 Egg Sauce.

Boil 4 eggs 10 minutes. Dip them into cold water to prevent their becoming blue. Peel off the shell. Chop the yolks of all & the whites of two, &



Stir them into melted butter. Serve this sauce with boiled poultry or fish.

No. 130 Bread Sauce.

Put some grated crumbs of stale bread into a saucepan, & pour over them some of the liquor in which fresh meat has been boiled. Add some plums or dried currants that have been picked & washed. Having simmered them till the bread is quite soft and the currants well plumped, add melted butter or cream. This sauce is for a roasted pig.

No. 131 Lemon Catchup.

Grate the peel of a dozen fresh lemons. Prepare by pounding them in a mortar <sup>nutmeg</sup>. 2 oz. of mustard seed,  $\frac{1}{2}$  oz. black pepper,  $\frac{1}{2}$  oz.  $\frac{1}{4}$  oz. mace,  $\frac{1}{4}$  oz. cloves. Slice thin 2 oz. horseradish. Put all these ingredients together.

Srew over them 2 oz. Salt. Add the juice of the lemons. Boil the whole 20 minutes. Then put it warm into a jar to stand 3 weeks closely covered. Stir it up daily. Then strain it through a sieve, & put it up in small bottles to flavor fish and other sauces.

### No. 132 Fried Sweet Potatoes.

Half boil them, then having peeled them cut them in slices and fry them in butter or nice dripping. They are very good stewed with fresh pork, veal, or beef. The best way to keep them, is to bury them in earth or sand.

### No. 133 To Boil Cauliflower.

Remove the green leaves that surround the head or white part, and peel off the outside skin of the small piece of stalk that is left on. Cut the cauliflower in four, and lay it for an hour in cold water.

Then tie it together before it goes into the pot. Put it into boiling water & simmer it till the stalk is thoroughly tender, keeping it well covered with water, & carefully removing the scum. It will take about two hours. Take it up as soon as it is done; remaining in the water will discolor it. Drain it well, and send it to table with melted butter.

#### No. 134 Stewed Egg Plant.

The purple plants are better than the white ones. Put them whole into a pot & simmer till quite tender. Then take them out, drain them, and (having peeled off the skins) cut them up & mash them smooth in a deep dish. Mix with them some grated bread, some powdered sweet marjoram, & a large piece of butter, adding a few pounded cloves. Grate a layer of bread over the top, put the dish into the oven & brown it. You must

Rind is to table in the same dish.

Egg plant is sometimes eaten at dinner but generally at breakfast.

No. 135 To Pickle Peaches.

Take fine large peaches that are not too ripe. Wipe off the down with a clean flannel, and put them into a stone jar. Cover them with cold vinegar in which you have dissolved a little salt, allowing a table spoonful to a quart of vinegar. Put a cork in the jar and tie leather or oil cloth over it. Plums & grapes may be pickled thus but without salt.

No. 136 To Preserve Watermelon Rind.

Pare off the skin & cut the rind in small pieces; allow to each lb,  $1\frac{1}{2}$  lbs. sugar. Put the pieces into a kettle lined with vine leaves; put a layer of leaves between each layer of rind & cover the top with leaves. Disperse among

them bits of alum the size of a kernel of corn, al-  
 lowing one bit to each pound. Pour in just water  
 enough to cover the whole, & place a cover over the top.  
 Let it simmer for 2 hours. Then take out the pieces  
 to cool, afterwards if they taste of alum simmer them  
 in very weak ginger tea for 3 hours. Proceed to make the  
 Syrup. Melt the sugar in water allowing 1 qt. to 4 lbs.  
 mixing with the white of egg beaten to froth. one egg  
 to 4 lbs. of sugar. Boil & skim it, when the scum cea-  
 ses to rise, put in the rind, let it simmer an  
 hour. Take out and spread to cool, return it  
 to the Syrup & simmer an hour. After this  
 take it out. Boil up the Syrup & pour over the rind.  
 Cover it, & let it stand all night. Next morn-  
 ing boil the Syrup again, adding lemon juice  
 allowing one lemon to 1 qt. Syrup when suffi-  
 ciently thick pour it over the rind in jars  
 and secure from air. Citrons may be  
 preserved in the same manner, first paring off  
 the outer skin & cutting into quarters. Also green <sup>limes</sup>

## No. 137 To Prepare Fresh Pine Apples.

Cut off the top & bottom & pare off the rind. Then cut them in round slices  $\frac{1}{2}$  inch thick & put them in a deep dish sprinkling every slice with powdered loaf sugar. Cover them & keep them an hour or two before eating.

Oranges may be prepared in the same way, removing the seeds.

## No. 138 Lemon Preserves.

Choose lemons with thin, smooth skin. Scoop a hole in the stalk end of each large enough to admit a teaspoon. Put them into kettle of clear water & boil gently till tender keeping them uncovered. Then take them out, drain & cool, & put into a tub. Prepare a thin syrup of 1 lb. loaf sugar to 1 qt. water. after boiling pour over the lemons. cover & let them stand till next day. Then pour off the syrup and spread the lemons on a dish. Boil the syrup  $\frac{1}{2}$  hour & pour it over them again, cover them & let them stand till next

day, then boil it again & pour it over them. Repeat this process daily till you find the lemons clear & penetrated by the syrup. Finally make a strong Syrup of 1 lb. Sugar to  $\frac{1}{2}$  pt. water adding 1 gill of fresh lemon juice, allowing to every 4 lbs sugar the beaten white of an egg. Boil & Skim, & when the scum ceases to rise pour boiling hot over the lemons, covering them closely for 4 days. Then if they have not sucked in enough of the syrup to make them very sweet boil them gently in it  $\frac{1}{4}$  hour. When they are cold put up in glass jars. One may green them by burying them in vineleaves during the boiling. Limes may be preserved in this way also oranges.

### No. 139. Orange Marmalade.

Take large ripe oranges, with thin, deep colored skins. Allow to each lb. 1 lb. Sugar; pare as thin as possible the yellow outside from  $\frac{1}{2}$  the oranges, putting it into a pan with plenty of cold water, cover closely, boil slowly till soft. Grate the rind from the remain<sup>ing</sup>.

oranges, quarter them & take out the pulp & juice, removing the seeds & core. Put the sugar into a lard with 4 pt. water to each lb. & mix with it some beating white of egg (1 to each 4 lbs) when dissolved, boil & skim till clear & thick. Then take the boiled parings, pound to a paste, put it in the sugar boil & <sup>grated</sup> stir 10 minutes. Then put in the pulp juice & rind boil till a transparent mass. When cold put up in glass jars covering with brandy paper. Lemon marmalades may be made in like manner allowing  $1\frac{1}{2}$  lb. sugar to each pound.

### No. 140 Orange Jelly.

Take 20 ripe oranges, grate the yellow rind from 7 of them. Dissolve 1 oz. of isinglass in as much warm water as will cover it. Mix the juice with 1 lb. loaf sugar the grated rind & isinglass. Put it into a porcelain pan over the fire & stir till it boils. Then skim, boil 10 minutes, strain through a bag till clear. Put it into a mould to congeal, or put into glasses. You must <sup>have</sup> 1 pt. juice to 1 lb. sugar. A few grains saffron boiled with it will improve color & not affect taste.



## No. 141 Peaches For Comamon Use.

Take ripe freestone peaches; pare, stone & quarter. To <sup>6</sup> lbs. allow 3 lbs brown sugar. Stir it among them & set away. Next morning add 1 handful peach leaves. put the whole into a kettle, boil slow 1  $\frac{1}{2}$  hours skimming <sup>well</sup>. When cold put in jars.

## No. 142 Peach Marmalade.

Take ripe, yellow, freestone peaches; pare, stone & quarter. To each lb. allow  $\frac{3}{4}$  lb. sugar,  $\frac{1}{2}$  oz. peach-kernels blanched in scalding water & pounded smooth. Scald the peaches in a very little water & mash to a pulp, after which, put the whole into a kettle. Let it boil <sup>15 minutes</sup> to a smooth, thick jam, skimming & stirring well, & keeping them covered. When cold, put up in glass jars. Plum marmalade <sup>may</sup> be made in the same manner, flavoring with plum kernels.

## No. 143 Peach Jelly.

Pare, quarter & scald them in a very little water drain & mash, & squeeze the juice through a bag. To every pt. allow 1 lb. sugar & a few of the kernels, broken,

boiled, the juice only to be added. Mix all & boil 15 minutes. Skim well, if after sufficient boiling it continues thin, stir in an oz. or more of isinglass dissolved & strained. You may make plum jelly in the same manner allowing 1 1/2 lbs. sugar to 1 pt. juice.

No. 144 Frosted Fruit.

Take large ripe cherries, plums, apricots or grapes & cut off half the stalks. Have ready in a dish some beaten white of egg, & in another some loaf sugar powdered & sifted. Dip the fruit first into the white of egg, & then roll it in the sugar. Lay a sheet of white paper on the bottom of a reversed sieve, set in a warm place & spread the fruit on till the icing is hardened.

No. 145 Indian Loaf Cake.

Mix 1 teacupful of sugar with 1 pt. of milk, & 3 oz. of butter & a little salt. Put this mixture into a covered pan & let it scald; then scald with it as much meal as will make it thick <sup>like</sup> mush. Beat it very hard 1/4 of an hour & let it cool.

When it is cooling stir in 3 beaten eggs. Add a lump of good yeast; & beat  $\frac{1}{2}$  hour. Then put it into a well buttered pan cover & set in a warm place to rise. It should be light in about  $\frac{1}{2}$  hours. Then bake 2 hours in a moderate oven. If wanted for breakfast, set it to rise the night before. To be eaten warm.

#### No. 146 Tennessee Muffins.

Sift 3 lbs. of meal & scald  $\frac{1}{2}$  of it. Let it get cold; beat six eggs the whites & yolks separately. Then mix <sup>the yolks</sup> them with the scalded meal & the remaining meal, a little salt, & if necessary, a little water. Then stir in lightly & slowly the beaten white; Grease the muffin rings, & set them in an oven of the proper heat; put in the batter immediately.

#### No. 147 Custard Cakes.

Mix a lb. of flour &  $\frac{1}{4}$  lb. loaf sugar. Divide into four lbs. fresh butter; mix  $\frac{1}{4}$  into the flour. Then roll out, & put in the three other parts at 3 more rollings. Set in a cool place till the custard is

ready. Beat very light the yolks of 8 eggs; then stir gradually into a pint of cream, adding 3 oz. sugar a grated nutmeg, ratifia, peachwater, or lemon. Put the mixture into a deep dish; set it into a pan half full of boiling water; bake  $\frac{1}{2}$  hour. Then cool. Roll out the paste into little hollow cakes & bake. When done spread some of the cakes thickly with the custard & lay others on top of them making them fit closely.

No. 148 Sago Pudding.

Pick, wash, & dry  $\frac{1}{2}$  lb. currants; prepare a tea-spoonful of cinnamon;  $\frac{1}{2}$  tea-spoonful powder of mace & a beaten nutmeg. Have ready 6 table-spoonfuls of sago soaked 2 hours in cold water. Boil it in a quart of milk till soft. Then stir into the milk  $\frac{1}{4}$  lb. butter, & 6 oz. sugar & cool. Stir into it 6 well beaten eggs. Add the spice & lastly the currants well dredged in flour. Stir very hard, put into a buttered dish, bake  $\frac{3}{4}$  hour & eat cold.

Housekeeping Hints.

To Prevent the iron from sticking to starch,  
put in a piece of lump sugar.

To prevent a lamp from smoking, soak the  
wick in strong vinegar and dry well before  
using.

To purify a room with coffee.

Dry the raw bean, pound it in a mortar, then  
~~not~~ roast the powder on a moderately heated  
iron plate till it assumes a dark brown tint  
Sprinkle this in cell-rooms or sinks, or lay  
it on a plate in the room which you wish to  
have purified.

To cure toothache.

Take salt and alum of equal quantities;  
pulverize and mix them; then wet a piece of  
cotton, large enough to fill the cavity in the  
tooth; dip it in the preparation and place it  
in the tooth.

To keep cheese from moulding.

After it is cut wrap it in a linen cloth and keep it in a tight tin box. Bread will keep much longer fresh in this way, also doughnuts and cakes of all kinds.

To Take out Iron-rust.

Soak the cloth in tartaric acid or lemon juice and dry it in the sun; continue the operation until the rust is removed.

To take out Mildew

Mix soft soap with powdered starch, half as much salt and the juice of a lemon lay it on the part on both sides with a brush. Let it lie on the grass day and night till the stain comes out.

To Take Grease out of Silks or Stuffs.

Wet a lump of magnesia, and rub it over the spot; let it dry; then brush the

It powder<sup>th</sup>, and the spot will disappear. Or:  
 Take a card separate it, and rub the spot  
 with the soft internal part, and it will  
 disappear without taking the gloss off the  
 silk.

To make Old Silk look as well as New.  
 Unpick the dress, put it into a tub,  
 and cover it with cold water; let it remain  
 an hour; dip it up and down; hang it up  
 to drain without wringing. Iron is very  
 damp.

Or; having unpicked the dress, grate  
 two large potatoes into a quart of water;  
 let it stand to settle; strain it without  
 disturbing the sediment, and sponge  
 the silk with it. Iron is on the wrong side.

To Clean Looking-Glasses.

Remove the flystains and other soil with

a damp rag; then polish with woolen cloth and powder-blue; take care to handle them gently.

*To Destroy Bugs in a few hours.*

Take a quarter of a pound of oil of turpentine, and with a brush rub the beds, walls, or any places infested with them; if they are in great numbers, brush the places over several times, which will not only destroy the bugs but also their eggs. The white of egg beaten with quicksilver is good.

*To Preserve Gilding and Clean it.*

To prevent the flies from staining it, cover it with gauze, before which blow off the light dust, and pass a feather or clean brush over it, but never touch it with water. Linen takes off the gilding, and deadens its brightness; it should never be used for wiping it.



## Alum Whey.

1 qt of cows milk boiled with two drachms of alum, until a curd is found. Then strain off the liquor, and add spirit of nutmeg 2o 2 oz., Syrup of cloves 1 oz.. It is used in diabetes, in uterine fluxes, &c.

## Dysentery accompanied with Pain.

Take 2 drachms one. Sulphuric ether 2 drachms spirit lavender comp. 1/2 dr. one opium, 8 drops oil cloves. One hasp for an adult on a lump of sugar. To be taken quick and repeated every quarter or half hour, as the case requires.

changed

For Diarrhea when accompanied by water <sup>changed</sup>  
Take 4 oz. chalk mixture, 1 oz. li. kin, 1 oz. li. Valerian, 2 drs. Sandanum. Dose. One table spoonful for an adult after every liquid.

### Strengent.

Mix 16 grs. of acetate of Lead (Sugar of Lead) with 4 grs. opium, and make into a mass with Syrup, so as to meet 8 pills  
Dose, from one to two. Use as an astringent in obstinate diarrhea, dysentery and cholera.

### Improvement in Soap.

By adding  $\frac{3}{4}$  lb. borax to 1 lb. Soap melted without boiling, makes a saving of  $\frac{1}{2}$  in the cost of soap, and  $\frac{3}{4}$  the labor of washing, improving the whiteness of the fabrics.

### Infallible Remedy for Dysentery.

Take one table spoonful of ... salt ... with two table spoonfuls of ... and pour upon it  $\frac{1}{2}$  pint of ... hot or cold ... of this mixture taken ... will be found quite efficacious in ...

If the stomach be nauseated, a wineglass full taken every hour will suffice.

In a cold, the quantity should be a tea-spoonful of salt and one of vinegar in a tea-cupful of water.

### Apple Water.

A tart apple well baked and mashed, on which pour a pint of boiling water. Beat up, cool, and strain. Add sugar if desired. Cooling drink for sick persons.

### Tri-Root Jelly.

A tea-spoonful of arrowroot and cold water is form a paste: add a pint of boiling water: stir briskly, boil a few minutes. When nearly cold, add sugar to taste. In a cold, a drop or two of the essence of orange or cinnamon is preferable.

## Lace Hair

of excellent size as well as much shorter  
 and smoother. Take 1 dr. Lac Sulphur  
 to dr. Sugar. Add 4 oz. rose or rain water.  
 Mix carefully. Wash the hair repeatedly, till  
 it assumes the desired shade.

## Lotion for the Hair

Take of pure castor oil 6 oz. alcohol 10.  
 oil bergamot 1 dr., oil lavender 1 dr.  
 Shake well together.

## Stresser.

Take white honey, and 1 oz castor oil  
 mixed. Halfspoonful to be taken night  
 and morning.

## Gum Arabic Starch.

Reduce to a powder 3 oz. of fine white gum  
 arabic. Put it into a sieve and pour on it  
 a pint <sup>or more</sup> of boiling water, having covered it

Let it set all night. In the morning pour it carefully from the dregs into a clean bottle, cork it, and keep it for use. Put a table spoonful of the water into a pint of Mares.

### Cure for Cows.

Take the best acetic acid applied eight times morning with a camel's hair brush.

### To Preserve Milk.

Wash bottles perfectly clean, wet and dry, draw the milk from the cow into the bottles, and as they are filled, immediately cork them well and fasten the corks with pack-thread &c. Then spread a cloth on at the bottom of a boiler, on which place the bottles with straw between them. Fill it up with cold water; heat the water, as soon as it begins to boil draw fire, and let the water gradually cool.

When quite cold, take out the bottles & place them in sawdust in hearth. Place them on the south part of the house.

Bronzed Chandeliers, Lamps, &c.

Should be merely dusted with a feather & not with a soft cloth as washing them will take off the bronzing.

Green Botling may be cleaned with a large coarse cloth dipped in hot water, and then wiped dry. Do not permit it to remain from turning yellow.

Cough.

Take three grains of tartar emetic and fifteen grains of opium in 1 pt. of boiling water. It is good half a glass, 2 or 3 times a day. 1 pt. of boiling water. Dose for 2 or 3 lbs. 10 or 12 in the morning. Chandeliers & Lamps.

Take one ounce for Broadbent.

Take 1 oz. of pipe clay that has been ground  
fine, mix it with 12 drops alcohol, & 12 drops  
spirits of turpentine. Moisten a little of  
this mixture with alcohol and rub it on  
the spots. Let it remain till dry, then  
rub it off with a ~~washed~~ woollen cloth  
& the spots will disappear.

Remedy for Rheumatism, Sprains,  
Bruises, Chilblains & bites of Insects.

1 raw egg well beaten,  $\frac{1}{2}$  pt. vinegar, 1 oz.  
spirit of turpentine,  $\frac{1}{4}$  oz. spirits of wine,  
 $\frac{1}{2}$  oz. camphor. Beat all well together, then put  
into a bottle and shake well for 10 minutes  
after which cork tightly. For half an hour  
it is fit for use. Directions: - rub well  
as directed in 2, 3 or 4 times a day. For rheu-  
matism in the head to be rubbed on the  
back of the neck & behind the ears.

Excellent Remedy for Sprains.

Put the white of an egg into a bowl. Stir it with a piece of alum the size of a walnut till it becomes a thick jelly. apply a portion of it on a piece of lint or tow large enough to cover the sprain change it for a fresh one as often as it feels warm or dry the limb is to be kept in a horizontal position.

Ring Poison.

Proof spirit 1 lb. camphor 2 oz. oil of turpentine 4 oz. corrosive sublimate 1 oz.

Put in a bottle.

When the patient is put into 1 lb. cold water - to be applied with a sponge and changed frequently. - Camphor & turpentine is very good for oiling and washed of occasionally - it becomes hard.



and Sore Eyes.

3 grs. sulphate of zinc, 10 drops tincture of opium, 2 oz. water. To be applied three or four times a day.

Mix salt into lard and apply. It is a good application for a burn should be used at.

For Itch.

Mix 4 drs. Sublimed Sulphur, 2 oz. lard 2 drs. sulphuric acid - to be rubbed into the body.

To make Castor oil Pleasant.

Boil it with an equal quantity of milk Sweetened with sugar, or: beat it with the white of an egg.

Clean Hair Brushes with Soda water & lard. Wash.

Hair Wash.

1 oz. borax, 1/2 oz. camphor powdered fine and dissolved in boiling water. Drench the hair with

Butter and fine is very good for  
itching skin.

Plates and Plates here should be washed  
in warm soapsuds with a sponge after using,  
and wiped dry with a soft towel.

### For Bites

Butter the affected part with liniment of cam-  
ellia oil with about 12 times the quantity of  
oil.

### For Itch

Soak the finger in a strong warm tea of ashes  
frequently and make use of friction.

Butter the skin of the face in the same manner.

### For the Teeth

Soak the teeth in 3 p. l. water with a little  
1 leaf of the leaves of rose h. 1 table spoonful  
spirit of camellia, hold for 2 or 3 minutes  
to 2 or 3 minutes of the water.

## Emphorated Dentifrice

Prepared chalk 1 lb. & camphor 1 or 2 drs. The  
camphor must be finely powdered by ourselves  
and with spirits of wine, then mixed with the chalk.

## Myrror Dentifrice.

Prepared cattle flesh 1 lb., powder myrror 2 grs.

## To wit-stains in Linen.

Put the spot on each side with yellow soap,  
then tie up a piece of smart-ash in the cloth  
soak well in hot water or boil afterwards  
drape the stained part to the sun & air till  
it is removed.

## To Preserve Fruits.

Put a match in a bottle to exhaust the air  
then place in the fruit, quite dry, & without  
blanching; sprinkle sugar between each layer  
put in 3 or 4 corn & tie bladder over, setting  
the bottles down in a box.

Slippan of cold water, with they be sure  
 to prevent breaking. When the skin is just  
 cracking take them out. The preserves require  
 exclusion from air. Place a piece of paper dipped  
 in sweet oil over the top of the fruit; therefore  
 the paper immersed in gear water, while we  
 fold it over & around the top of the jar.

### I Wash Bird Glaze.

Have ready a little new milk in a saucer  
 & a piece of brown soap in another & a clean  
 towel folded 3 or 4 times. On the cloth spread  
 out the glove. Take a piece of flannel dip it in  
 the milk & rub off a great quantity of soap  
 with the flannel and rub the glove down  
 towards the fingers holding it firmly with the  
 left hand continue this process till the  
 glove of white looks of a dingy yellow; &  
 colored, till it looks dark & spoiled. So it is  
 dry. It will be soft, glossy, smooth, & elastic.

to be removed from the body & to be  
 kept in a dry place & leave it to atmospheric  
 exposure.

To be used Pitting after Small-pox.

Spread a sheet of thin leather with the  
 powder of ammoniacum with mercury &  
 cut out a pellice for the mouth, <sup>at the</sup> ~~with~~ eyes  
 & for covering the eyelids, with a little blue  
 ointment, it should be applied to the face  
 & allowed to remain three days for the distinct  
 kind, & four for the running variety. It is  
 to apply it - before the pits fill with matter  
 although it will answer sometimes even after  
 they have become pustulous.

To be used In the Stains on the face  
 & to be a teaspoonful of oxalic acid in a  
 pint of hot water; rub the stained part  
 well with the solution.

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Base in a line of logwood. It but is  
a line of coffee.

Take 4 or 5 lbs. of Saffron and  
 steep it in the wine for 24 hours.  
 Strain it off the following day - put  
 in just 12 lbs. of made wine - mix well  
 and let it stand in a warm place for 24  
 hours - then strain it off from the dregs, & put  
 it in a small bottle - to be used to coat  
 the stomach and intestines, but the wine in the  
 bottle - being fetched, it must be  
 used and kept for 4 or 5 hours in a bottle  
 of cold water.

Recolor - Dye with that used for calico.

For the Saffron, it is taken - steep Saffron  
 in boiling hot soft water for 24 hours.  
 Strain the tops of the gloves, to prevent the  
 staining the insides, wet them over in  
 the dye & dipped in the liquid. 1 lb. a couple of  
 gloves is a pair of gloves.

Recolor - Boil 4 lbs. of Saffron in 2 or 3 lbs. of wine





prepper before going to the table. Soup should never be ~~soured~~ <sup>thickened</sup> with flour; if made with a sufficient quantity of fresh meat, & not too much water, & if boiled long & slowly, it will have substance enough without flour. Mutton soup should boil 5 hours

### Non Lemon Syrup.

Break up into large lbs. loaf sugar. Take 12 ripe lemons & (without cutting them) grate the yellow rind upon the sugar. Then put the sugar with the gratings & 2 qts. of water into a kettle to dissolve; boil it till quite thick, skimming it well. Stir in the juice of all the lemons & boil 10 minutes. Bottle & keep in a cold place.

### Sugar Vinegar.

To every gallon of water allow 1 lb. of white sugar & 1 gill or more of strong yeast. Mix the sugar & water together & boil & skim till the scum ceases to rise; then pour it into a tub; & when taken

put into it the yeast spread on pieces of toast. Let it work 2 days; then put it into a cask & set it in a sunny place 5 months leaving the bung loose but keeping the bung hole covered; then bott for use.

### Rice Jelly.

Pick & wash  $\frac{1}{2}$  lb. rice; mix it with  $\frac{1}{2}$  lb loaf sugar & sufficient water to cover it. Boil till it becomes a glutinous mass; then strain, & season with whatever may be thought proper. Let it cool.

### Cocoa.

Put into a saucepan 2oz. cocoa & 1qt. of water. Boil it & as soon as it has come to a boil, simmer it for an hour or more. Take it hot with dry toast.

### Raw Egg.

Break a fresh egg into a saucer with a little sugar, if approved a little wine. Beat to a froth.

### Remedy for a Burn.

Immediately apply sweet oil; then scrape the inside of a raw potato & bind on; change

<sup>skin</sup> is for fresh. It will give ease, & draw out the fire.

### Warts.

Touch the wart with aqua-fortis. After repeating a few times it <sup>may</sup> be rubbed off with the finger.

### Ring Worms.

Rub mercurial ointment on the ringworm previous to going to bed, & do not wash off till morning.

### Mudquito Bites.

Salt wetted into a sort of paste, with a little vinegar, & plastered on the bite: do not rub it; renew when dry. It is good for the sting of a wasp or bee, & the bite of any venomous animal, if applied <sup>atly.</sup> immedi.

### Antidote for Laudanum

When so large a quantity has been swallowed as to produce drowsiness administer a cup of the strongest possible coffee.

### To Stop Blood.

Old cobwebs compressed & bound on, or wadding.

### Lip Salve.

Put into a widemouthed bottle 4 oz. olive oil, with

1 oz. of the small parts of alkanet. Stop up the bottle & set it in the sun (shaking often) till you find the liquid of a beautiful crimson. Then strain off the oil from the root, put it in an earthen pipkin, & add an oz. of white wax, & 1/2 lb. best mutton suet previously boiled & skimmed. Set the mixture on coals & melt slowly, stirring it well. After it has simmered slowly a little while take it off, while hot mix with it a few drops of oil of roses, or of neroli, or tincture of musk.

#### Cosmetic Paste.

Take 1/4 lb. Castile Soap in small pieces. Then put it into a tin or porcelain saucepan with just water enough to cover it & put on hot coals. When entirely dissolved, thicken with meal. When cool, scent it if you wish, & use.

#### To Keep Pearl-ash.

Put into a bottle 1 oz. of pearl-ash to 1/2 pt. soft water. It is fit for use when dissolved. 1 table spoonful of it is equal to 1 tea spoonful of the powder. Cork tightly.



## Sweet Potato Pudding.

Simmer  $\frac{1}{2}$  lb. <sup>of potatoes</sup> in a very little water for  $\frac{1}{2}$  hour, when half done, take out, & peel: when cold, grate them. Stir to a cream  $\frac{1}{2}$  lb. of butter & 6 oz. sugar; add a grated nutmeg, a teaspoonful of cinnamon & a teaspoonful mace; also the juice & grated peel of a lemon, a wine glass of rosewater, a glass of wine, & one of brandy. Stir well together. Beat 8 eggs very light & stir into the mixture in turn with the potato a little at a time of each. Having stirred it very hard at the last, put it into a buttered dish & bake  $\frac{1}{2}$  of an hour. Eat it cold.

## Arrowroot Pudding.

Dissolve 4 cups of arrowroot in 1 pt. of cold milk. Then boil another pint of milk with some <sup>broken</sup> cinnamon cut bitter almonds or peach-leaves. Then strain it hot over the dissolved arrowroot: stir it to a smooth batter & let it cool. Beat 6 eggs very light, & stir into the batter with  $\frac{1}{2}$  lb. of sugar. Add a grated nutmeg & lemon peel. Put the mixture into a buttered dish & bake an hour. When cold, ornament with slices of preserved quince, or peach, or berries.

### Ground Rice Pudding.

Mix  $\frac{1}{4}$  lb. ground rice with 1 pt. cold milk till of a smooth batter. Boil 3 pts. of milk & stir in the batter &  $\frac{1}{2}$  lb. butter. Keep it over the fire, stir till well mixed & boil hard. Then take off, add  $\frac{1}{4}$  lb. sugar, stir well, & cool. Stir 3 eggs well beaten into the mixture. Then strain through a sieve add a grated nutmeg & some cinnamon. Stir in the juice & grated peel of a lemon; put into a deep dish & bake one hour. When cold, strew powdered sugar over it.

### Plain Rice Pudding.

Pick & wash 1 pt. of rice & boil soft; then drain off the water & let the rice dry & cool. Then mix with it 2 of butter & 4 of sugar & stir into 1 pt. of milk; add 4 or 5 beaten eggs & a tablespoonful of nutmeg & cinnamon. Bake an hour in a deep dish. Eat it cold.

### Rice Milk.

Boil  $\frac{1}{2}$  pt. rice in 1 pt. water till soft; then drain & mix with 1 pt. milk. You may add  $\frac{1}{2}$  lb. raisins. Let it boil stirring frequently. Stir in 2 beaten eggs & 4 tablespoonfuls brown sugar. Let it boil five minutes longer. Send to table hot.

## Eastern Pudding.

Make a paste of 1 lb. flour & 1 lb. mince suet, & roll into a thin square sheet. Spread thickly over it some marmalade or cold stewed fruit. Roll up the paste into a scroll. Secure each end with a round piece of flax. Put the pudding into a cloth, boil 3 hours or more. Serve up hot & eat with cream sauce or butter & sugar. The pudding must be put into boiling water. { Flour hasty pudding is improved by stirring <sup>in</sup> two or three eggs, & flavoring with peach leaves. When taken up sprinkle sugar over the top. Eat warm.

## Plain Fritters.

Stir 2 eggs well beaten into 1 qt. of milk, add  $\frac{3}{4}$  lb. or 1  $\frac{1}{2}$  lbs. flour. Beat very hard. Fry them in lard, & eat warm.

## Plain Pancakes.

Mix  $\frac{1}{2}$  lb. or 1 pt. of flour, 2 eggs & 1 qt. of milk.

Plain Custards. Boil 3 or 4 peach leaves in 1 pt. of milk with some cinnamon; then strain & cool; stir in 4 beaten eggs &  $\frac{1}{4}$  lb. sugar. Pour it into cups, & pour round them boiling water; bake 15 minutes. Send them to table cold, with meringe grated over them.



Soft Custards are made in the above manner except that to 1 pt. of milk you must have the yolks of 8 eggs & no whites.

Rice Custard.—Boil some rice in milk till quite dry; then press it into small cups; when cold pour it into a deep dish & pour boiled custard around. In boiling the rice you may mix fruit with it, or put upon the top of each lump a piece of preserved quince or peach. Ground rice is best.

Lemon Custard.—Take 4 ripe lemons & hold them; then squeeze them into a bowl & mix with the juice a small cup of water; add sufficient sugar to make it sweet. Stir twelve beaten eggs into the juice. Put the mixture into cups & bake 10 minutes. When done grate nutmeg over them & set in a cold place. Orange custards may be made in the same manner.

Cocoanut Custard.

Grate 1 lb. cocoanut. Mix  $\frac{1}{2}$  lb. sugar with the milk of the nut or a pint of cream, adding 3 spoonfuls of rose-water & 1 pt. of milk & the beaten whites of 8 eggs also the grated cocoanut. Put the mixture into cups, & bake 20 minutes <sup>with hot steam around</sup> when cold, grate loaf sugar over them.

Floating Island.—Sweeten 1 pt. of cream & stir in currant jelly to make it of a pink color. Put it into a glass bowl, & place in the centre a pile of sliced almond sponge, or lady cake; every slice spread with jam or marmalade, & laid evenly one on another. Have ready a pint of cream flavored with lemon & beaten to a froth. Heap it over the pile of cake to cover it.

Plum Charlotte.—Stone, skin & sweeten a quart of plums; butter slices of bread & lay around the bottom & sides of a deep dish. Pour in the plums boiling hot, cover, & cool. When cold send to <sup>table</sup> eat with cream.

### Carraegen Blanc-mange.

Add to  $\frac{1}{2}$  pt. rich milk 2 oz. bitter almonds blanched & <sup>so</sup> from half a nutmeg some cinnamon & mace. Boil it covered  $\frac{1}{2}$  hour. Wash in 3 cold waters  $\frac{1}{2}$  a handful of carraegen & add it to  $1\frac{1}{4}$  pts. milk; then add the boiled milk strained &  $\frac{1}{2}$  lb. sugar; mix & boil five minutes. Strain it, wet the moulds or cups with cold water; put the blanc-mange <sup>be well drained.</sup> into them & let it congeal. After washing, the carraegen must

### Indian Pound Cake.

Mix 1 pt. of meal &  $\frac{1}{2}$  pt. of flour; stir together till very

light  $\frac{1}{2}$  lb. sugar, &  $\frac{1}{2}$  lb. butter, adding a nutmeg <sup>mon</sup> cinnamon  
& a glass of white wine & one of brandy. Stir in & beat in eggs  
with the meal. Stir well & put into a buttered pan &  
bake  $1\frac{1}{2}$  hours. It must be eaten fresh.

### Bath Buns.

Boil a little saffron in a little water, strain, & cool it; rub  
 $\frac{1}{2}$  lb. butter into  $1\frac{1}{2}$  lb. flour; make it into paste with 4  
eggs & a wineglass of good yeast, adding the saffron water  
to color it yellow. Cover the dough, & let it to rise. When  
light, mix into it  $\frac{1}{4}$  lb. sugar & a grated nutmeg; roll  
it into a thick sheet & cut into cakes & buns. They should  
be eaten fresh.

Jelly Cake. Is made of  $\frac{3}{4}$  lb.  
flour,  $1\frac{1}{2}$  lb. butter, 1 of sugar, a nutmeg,  $\frac{1}{2}$  cup rosewater  
teaspoonful of cinnamon, 10 eggs well beaten. Mix &  
stir the whole very hard. Bake in rings on a griddle  
without turning; when cool spread them with jelly  
or marmalade & lay one on top of another. See & eat fresh.

Cocoa-nut Cake. — Beat & wash a  
cocoa-nut & grate one lb. of it. Beat into 15 eggs  $1\frac{1}{2}$  lb. of  
sugar; then add the cocoa-nut & a handful of flour.

Stir very hard & bake in a quick oven.

Washington Cake. — Stir together 1 lb. of butter & 1 lb. of sugar, add 6 well beaten eggs & 1 lb. of flour with a pint of sweet or sour milk. Add some lemon juice, a nutmeg & some cinnamon, lastly, a teaspoonful of Saleratus dissolved in vinegar. Stir very hard, bake in a brisk oven. It may be kept soft a week.

Huckleberry Cake. — Mix with  $\frac{1}{2}$  pt. of milk,  $\frac{1}{2}$  pt. molasses,  $\frac{1}{2}$  pt. sugar,  $\frac{1}{2}$  lb. <sup>cust &</sup> butter; add some cloves & cinnamon, 5 beaten eggs, & flour sufficient to make a thick batter, then a teaspoonful of Saleratus; lastly, a quart of huckleberries. Bake in a moderate oven. It is best the second day.

Cocoa-nut Macaroons. — Beat to a stiff froth the whites of 6 eggs. Then add 1 lb. of loaf sugar mix with it 1 lb. of grated cocoa-nut. Flour your hands & make into balls; lay on sheets of buttered paper first grating loaf sugar over them. Bake quick.

Bread Cake. — Take enough light <sup>Bread</sup> dough for a loaf, mix with it a teaspoon of sugar

a cup of butter, a cup of <sup>warm</sup> milk, an egg; knead well  
let it rise; bake in a moderate oven.

Jumbles. — Take  $\frac{1}{2}$  lb. flour,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. sugar, 3 beaten eggs, a little mace and cinnamon, a nutmeg a little essence of lemon, a wine glass of rose water. Stir the mixture hard, make the dough into long rolls & form them into rings by joining the ends. Bake from 5 to 10 minutes in a quick oven. Grate sugar over them when cool.

White Cup Cake. — Measure a large cup of cream or sour milk, 1 cup fresh butter, 2 cups of white sugar, & 4 cups of flour. Stir the butter & sugar together till quite light; by degrees add the cream alternately with half the flour. Beat 5 eggs very light & stir into the mixture with the remaining flour; add a nutmeg, some cinnamon & oil of lemon. Lastly a teaspoonful of saleratus in a little vinegar. Stir the whole very hard, put into little tins, bake 20 minutes in a moderate oven.

Wonders or Crullers. — Rub  $\frac{1}{2}$  lb. butter into

2 lbs sifted flour, mixing in  $\frac{3}{4}$  lb. sugar. Add a tea-spoonful of cinnamon, a nutmeg, a spoonful of rosewater & six beaten eggs. Mix, roll out, & cut into various shapes. Fry them in lard, & when cold grate sugar over them. They will keep a week or more.

**Doughnuts.** — Mix a wineglass of brewers yeast with a little milk into  $\frac{3}{4}$  lb. flour, & set it by the fire 2 hours to rise. In the meantime rub 5 oz. butter into  $\frac{3}{4}$  lb. flour, adding half a lb. of sugar, a tea-spoonful of cinnamon, a nutmeg, a little rosewater &  $\frac{1}{2}$  pt. of milk & 3 eggs. When the sponge is light add it to the other ingredients. Cover & set it by the fire 1 hour. When light, <sup>mix</sup> roll out, cut, & fry. They are best when fresh.

**Busk.** — Mix  $\frac{1}{2}$  lb. butter  $\frac{1}{2}$  lb. sugar with 3 lbs. flour. Stir 2 eggs into  $\frac{1}{2}$  pt. milk adding 2 spoonfuls rosewater & 3 of good yeast. Mix the whole together, cover it & let it rise. When light, knead well, & divide in small cakes prick them & let them <sup>etc. & cheese</sup> rise; bake in a moderate oven, eat when fresh. flour

**Soda Biscuits** Mix with 1 pt. of flour 1

teaspoonful cream of tartar & a small piece of lard  
dissolve <sup>carbonate</sup> & teaspoonful of soda in a little milk, which  
add stirring in milk & water enough to mix very soft.

French Rolls. - Rub into 1 lb. of flour 2 oz.  
of lard, mix in the white of three eggs well beaten & a  
tablespoonful of <sup>milk enough to make a stiff dough</sup> good yeast, a little salt. Let it rise an  
hour. Divide into cakes bake in a quick oven 10 minutes.

Sea Biscuit. - Melt  $\frac{1}{2}$  lb. lard in 1 pt. milk &  
add a little salt. Sift 2 lbs. of flour into a pan, make  
a hole in the centre & put in 3 spoonfuls of best yeast.  
Mix in the milk & lard, make a stiff paste; cover & let  
it rise. When light, knead well, roll out, cut into cakes,  
prick them; bake them light brown, eat warm.

Rice Cakes. - Pick, wash & boil very soft:  
 $\frac{1}{2}$  pt. rice. Let it cool, then sift  $1\frac{1}{2}$  pts. flour over it and  
mix  $\frac{1}{2}$  lb. butter & a little salt. Add 3 eggs in 1 pt. of  
milk. Beat very hard bake in muffin rings; send  
to table hot, eat with butter, honey or molasses. These  
may be made of rice flour, instead of rice & wheat flour.

&c. Waffles. - Cut up & melt  $\frac{1}{2}$  lb. lard into

2. of milk, then <sup>let it</sup> cool. Mix 8 beaten eggs into another  
 4 pt. of milk with  $\frac{1}{2}$  lb. flour & the milk that had the  
 round lard in it: Lastly, stir in a Spoonful of fresh yeast.  
 Cover it & let it rise; when light, heat the waffle iron, grease  
 it & put in the batter. Send to table hot & buttered.

Indian Flapjacks. — Mix a pt. of meal  
 with a handful of wheat flour & a little salt. Stir  
 4 beaten eggs into a qt. of milk, in turn with the  
 meal. Bake as soon as mixed on a hot griddle.

Common Muffins. — Melt 3 Spoonfuls  
 of butter in 3 pts. of warm milk, let it cool. Then stir  
 3 eggs & a little salt & enough flour to make a batter  
 lastly, add 2 Spoonfuls of good yeast: Let it rise  
 about 3 hours; then bake, and split open. Butter &  
 send to table hot.

Brain Grast. — Boil 1 pt. of  
 wheat bran & a handful of hops in a qt. of water 20  
 minutes. Then strain it, & when milk warm, stir in  
 4 Spoonfuls of brewers yeast, 2 of Sugar. Put it in a wide  
 earthen bowl, cover, & let it rise 4 or 5 hours. Bottle it: &  
 cork tightly next day.



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